

Amendments to the Claims

This listing of claims will replace all prior versions, and listings, of claims in the application.

Listing of the Claims:

1. (Currently amended) A method of dispensing a frozen aerated food product comprising
filling a container with a frozen aerated food product,
transporting the container from the site of filling to a site at which the frozen aerated food product is to be dispensed,
locating the container in a dispensing apparatus, and
discharging food product in the container through an outlet of the container,
characterised in that wherein the container has at least two compartments (A) and (B), said compartments being gastightly gastightly separated from each other by an at least partially movable wall, compartment (A) containing a propellant and compartment (B) containing the food product, compartment (B) being provided with a valve.
2. (currently amended) A method according to claim 1 characterised in that the filling of the container takes place by introducing the propellant into compartment (A), up to where a gauge pressure of between 1 bar and 10 bar is reached, then the food product is introduced into compartment (B) until a gauge pressure of between 5 bar and 12 bar, preferably above 8 bar, is reached.
3. (Currently amended) A method according to claim 1 wherein wherein the food product is an ice cream product containing freezing point depressants in an

amount of between 20% and 40% w/w, ~~preferably above 25%~~, and between 0% and 15% fat, ~~preferably between 2% and 12%~~, the freezing point depressants having a number average molecular weight $\langle M \rangle_n$ following the following condition:

$$\langle M \rangle_n = < -8 \text{ FAT} + 330$$

Wherein FAT is the fat level in percent by weight of the product.

4. (currently amended) Method according to claim 3 wherein the freezing point depressants are made at least a level of 98% (w/w) of mono, di and oligosaccharides.
5. (New) The method according to claim 1 wherein the dispensing apparatus is equipped with a thermal insulator which surrounds each ice cream container and which maintains product temperature below -15°C for up to 8 hours.
6. (New) The method according to claim 1 wherein the dispensing apparatus is equipped with an insulated casing and the ice cream containers are partially covered by a generally cylindrical casing made of eutectic plates.
7. (New) The method according to claim 6 wherein the casing is made of insulating foam.
8. (New) The method according to claim 6 wherein the casing comprises insulating foam panels.

9. (New) The method according to claim 1 wherein the dispensing apparatus is designed to releasably hold one or more containers vertically inverted, i.e., with the valve at the bottom.
10. (New) The method according to claim 1 wherein the dispensing apparatus is equipped with a storage cabinet adapted to contain additional filled containers.
11. (New) The method according to claim 2 wherein the food product is introduced into compartment (B) until a gauge pressure of between 5 and 12 bar and above 8 bar is reached.
12. (New) The method according to claim 3 wherein the food product is an ice cream product containing freezing point depressants in an amount of between 20% and 40% and above 25% w/w.
13. (New) The method according to claim 3 wherein the ice cream product contains between 2% and 12% fat.